

# VINI FANTINI



## Gran Cuvée Rosé Brut

<b>Grapes</b>	100% Aglianico del Vulture
<b>Region:</b>	Basilicata
<b>Vineyards:</b>	From vineyards located in Acerenza and Venosa
<b>Exposure:</b>	South
<b>Altitude:</b>	1,640-2,625 feet (500-800 meters) above sea level
<b>Soil:</b>	Volcanic soil
<b>Vine Training:</b>	Guyot trained
<b>Vine Age:</b>	20-25 years
<b>Time of Harvest:</b>	Mid-October
<b>Vine Yield:</b>	3-6 tons per hectare
<b>Vine Density:</b>	3,000-4,000 vines per hectare
<b>Total Production:</b>	60,000 bottles
<b>Vinification Process:</b>	After harvest, the grapes are delicately crushed and destemmed. The pressing, clarification, and fermentation of the free-run juice lasts for 10 days. After three months of fining on the lees, secondary fermentation take place in small steel tanks using the Charmat method.
<b>Aging Process:</b>	In stainless steel and bottle
<b>Alcohol Content:</b>	12.00%
<b>Dry Extract:</b>	22 g/l
<b>Total Acid:</b>	7,4 g/l
<b>Volatile Acid:</b>	0,20 g/l
<b>Residual Sugar:</b>	11g/l
<b>pH:</b>	3.2
<b>Tasting Notes:</b>	A color reminiscent of pomegranate juice, with elegant and persistent perlage, its bouquet jumps out of the glass with ripe notes of cherry, raspberry, red currant and wild strawberries confirmed on a fresh, flavorful and well balanced palate.
<b>Winemaker:</b>	Rino Santeusanio
<b>Cellaring:</b>	Up to 1.5 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with fish based appetizers, sushi and Asian cuisine. Also as an aperitif.

**Vegan Friendly, Not Certified**